



### Hot Tapas

1. Guiso de Pierna Cordero \$14  
*Braised lamb shanks in a smoky red sauce.*
2. Falda de Carne Marroquí \$15  
*Beef flank in a Moroccan style sauce*
3. Chuleta de Cordero \$16.  
*Grilled lamb cutlets with Chimichurri sauce*
4. Empanada de Res \$13  
*Pastry with a beef filling served with a spicy salsa*
5. Empanada Vegetariana \$11  
*Pastry with cheese and spinach filling served with lime aioli*
6. Gambas a la Plancha \$16  
*Grilled prawns served with roquette aioli*
7. Pinchos de Pollo \$14  
*Chicken tenders skewers served with smoked capsicum sauce*
8. Lechón Bogotáno \$14  
*Slowly cooked pork belly in fennel and white wine stock*
9. Tacos de carnitas \$15  
*Pulled pork belly, slaw, pico de gallo sauce on a soft taco shell*
10. Pinchos Morunos \$16  
*Moroccan style Lamb Skewers served with mint aioli*
11. Pollo Naranja \$15  
*Chicken wingettes in a reduced sweet & tangy orange sauce*

12. Croquetas de Pescado \$13  
*Fish croquettes served with spicy salsa*

13. Chorizo a la Placha \$13  
*Local Grilled Chorizo*

14. Calamares Fritos \$15  
*Herb dusted fried Calamari served with dill aioli*

15. Halloumi a la Plancha \$13  
*Grilled Halloumi served with an Iberian spicy sauce*

16. Yuca Fritta \$10  
*Deep fried cassava drizzled with spicy tomato salsa & aioli*

17. Papas Brava \$10  
*Deep fried Potato loaded with spicy tomato salsa & aioli*

---

### Cold Tapas

18. Tortilla de Patata \$11  
*Potato and onion omelette*
19. Tortilla Vegetariana \$12  
*Spinach, roasted capsicum, onion and potato omelette*
20. Ensalada Rusa \$10  
*South American style potato salad*
21. Aceitunas Mezclada \$7  
*Marinated mix olives*
22. Pimiento al Horno \$7  
*Marinated roasted capsicum*
23. Alcachofas al Ajo \$7  
*Roasted garlic & lime marinated artichokes*
24. Tabla de Picada \$15  
*Mix cured meats and cheese*

To enquire call Juan on 0420542615 or email  
thehiddencocina@yahoo.com